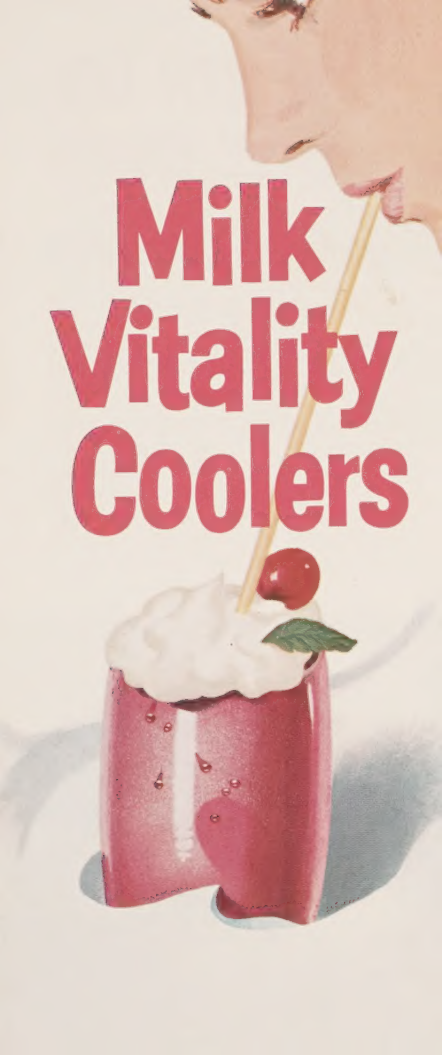
Milk Vitality Coolers



Dream up your own

Make 'em with Milk and your favorite flavorings

You can get milk's VITALITY so many delicious ways. Cool and refreshing or warm and nutritious. Stir in toppings, mix in preserves or delicious frozen fruits. For an extra treat add your favorite ice cream flavors. You and your family will love milk VITALITY COOLERS.

GRAPE FIZZ

Yield: Five 12-ounce servings

1 pint vanilla ice cream, softened
¾ cup (6-oz. can) frozen concentrated grape juice, thawed
3 cups milk
3 bottles (7-oz. each) ginger ale, chilled
Vanilla ice cream

In large mixing bowl while beating 1 pint ice cream, blend in grape juice; gradually blend in milk. To serve: Into each glass pour 1 cup grape mixture and add ½ cup ginger ale, mixing well; top with scoop of ice cream. Serve immediately.

PEPPERMINT FLUFF

Yield: 6½ cups

2 tablespoons finely crushed peppermint candy
1 pint peppermint ice cream, softened
4 cups milk
1 cup whipping cream
Peppermint ice cream
Crushed peppermint candy

In large mixing bowl while beating 2 tablespoons crushed candy and 1 pint ice cream, gradually blend in milk and whipping cream. Beat until frothy. Pour into chilled glasses; top each with scoop of ice cream. Garnish with crushed candy.

PEANUT-BUTTERSCOTCH SMOOTHIE

Yield: 1 cup

1½ tablespoons instant butterscotch pudding mix
½ tablespoon peanut butter
1 cup milk

In mixer or blender thoroughly mix pudding mix, peanut butter and ¼ cup milk. Gradually blend in remaining milk. Chill before serving.

LEMON COOLER

Yield: approx. 1¼ cups

Lemon sherbet
½ teaspoon grated lemon rind
1 drop yellow food coloring
1 cup milk
Fresh strawberries, raspberries, *OR* lemon slices (optional)

In a mixing bowl place 1 large or 2 small scoops sherbet; beat in lemon rind and food coloring. Gradually blend in milk. Pour into chilled glass; garnish with berries or lemon slices.

MILK JULEP

Yield: Two 12-ounce servings

4 tablespoons mint jelly
2 cups milk
1-2 drops green food coloring
1 bottle (7 oz.) ginger ale, chilled
Chocolate ice cream

In mixer or blender thoroughly mix jelly with ¼ cup milk. Gradually blend in remaining milk and food coloring. To serve: Into each glass pour 1 cup mint mixture and add ½ bottle ginger ale, mixing well; top with scoop of ice cream.